

South Carolina Department of Agriculture

Hugh Weathers, Commissioner



FOR IMMEDIATE RELEASE – September 25, 2008

**Buy South Carolina.
Nothing's Fresher. Nothing's Finer.**

Chef Fatback goes to the head of the class for locally grown

COLUMBIA, SC – Chef Fatback (Barry Walker) of Mac's on Main in Columbia, a member of the South Carolina Department of Agriculture's "Fresh on the Menu" program, will be teaching a class for Maverick Southern Kitchens, 194 East Bay Street, Charleston, SC at 6:30 p.m. this evening, Thursday, September 25, 2008.

Good 'ol southern cookin' best describes Chef Fatback's cuisine. In his class, he will feature a menu composed mostly of South Carolina grown and raised products. His menu will include: Okra, Corn, and Tomato Soup; South Carolina Grilled Lamb Chops with Rosemary Marsala Reduction; Local Collard Greens; South Carolina Pesto Rice Pilaf; and Blackberry Cobbler a la mode. This can't miss class is truly a homegrown menu.

Mac's on Main is a "Fresh on the Menu" restaurant. Fresh on the Menu, the second phase of the Certified SC program, was launched last February. Over 75 restaurants have become partners in the effort. Participating chefs agree to prepare menus that include at least 25% Certified South Carolina Grown foods and products in season and feature Certified SC's "Fresh on the Menu" brand. Chef Fatback and the other chefs in the program know the value in supporting local for not only their bottom lines, but also for the difference South Carolina local products and produce make on the taste of food. After all, Nothing's Fresher. Nothing's Finer.

For more information about the class, call 843-722-1212. For more information about the Certified SC Grown program or Fresh on the Menu, contact Ansley Rast, 803-734-2200, arast@scda.sc.gov.

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